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**THURSDAY**  
p.m., 7 p.m., 7 p.m.  
**SUNDAY**  
Continuous from  
10:30 a.m.  
Weather permitting

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ss. Coquitlam  
July 20, 9 p.m.  
**FOR SOUTH QUEEN CHARLOTTE ISLANDS**  
Coquitlam, July 13 and 27  
July 13 and 27  
9 p.m.  
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## Blackwood on Bridge

By Easley Blackwood

This is the last hand of a rubber in which Miss Brash, paired with Mr. Meek, had taken a lot of punishment—and a lot of kidding from Mr. Champion.

She was just as cheerful as ever but I noticed a steely glint in her eye. I suppose she didn't bid four no trump to check up on aces because she thought Mr. Meek was so far gone that he would pass that bid.

To give Miss Brash whatever credit she deserves on her bidding, I must tell you that she had the trey of diamonds mixed in with her hearts. In other words she thought she was blank in diamonds.

Mr. Champion had no way of knowing that his partner had the ace of diamonds and so he got off to the opening of the queen of clubs.

When the dummy went down Mr. Meek paled and dropped several cards on the floor. After retrieving them he played low from dummy and won in his hand with the king of clubs. He was certain he was down on the hand and that it was a question of how many. He led a low heart and, not caring what happened any more, put in the six spot from dummy after Mr. Champion followed with the four.

When the six spot held the trick Mr. Meek dropped his entire hand on the floor. This time Mr. New, the eager kibitzer, picked them up for him.

When order was restored Mr. Meek mustered the strength to reach over and pull the ace of spades from the board. Then he led a small spade and ruffed it in his hand. On this trick Mr. Champion's king of spades dropped, setting the balance of the suit on the board.

Now another heart finesse was taken, Mr. Champion's last

East dealer  
Both sides vulnerable

North (Mr. Meek)  
S-5  
H-10 9 7 5 3 2  
D-K Q J 2  
C-K 10

West (Mr. Abel)  
S-10 4 3 2  
H-K 10 9 7 5 3 2  
D-A 10 8 6 5  
C-8 7 5 4

East (Mr. Champion)  
S-K 7  
H-K J 4  
D-9 7 4  
C-Q J 9 6 3

South (Miss Brash)  
S-A Q J 8 5  
H-A Q 8 5  
D-3  
C-A 2

The bidding:  
East Pass South 1 S West Pass North 2 H

heart was picked up and all four of Mr. Meek's diamonds were discarded on dummy's good spades. A vulnerable grand slam bid (and phew!) made.

"Sorry if I frightened you for a moment, partner," said Miss Brash. "I thought I had five hearts and no diamonds."

"If that's all he was nervous about on that hand," groused Mr. Champion, "he'd better have his head examined."

Mr. Meek said nothing. He was limp and dazed—but happy.

Mr. Abel totalled up the score. Miss Brash and Mr. Meek won it with a score of 2840 to their opponents' 2760.

**NAVIK, Norway**—This important iron ore shipping port, situated above the Arctic Circle at the foot of Ofoten Fjord observed its 50th anniversary on June 30. Narvik was the scene of a spectacular British naval victory on April 13, 1940.

## ... HOUSEKEEPING ...

### CABBAGE IS KING OF JULY DINNER TABLE

Remember the quotation from Alice in Wonderland when the Walrus said: "The time has come to talk of many things?" Among those things were cabbages and kings. While cabbages and kings may seem far apart, green summer cabbages may appropriately be called the king of the July dinner table. The fine, firm heads of cabbage in the shops today are some of nature's prize packages. Wise homemakers will include cabbage often in their meals while it is plentiful, for, though low in calories, it stands high in vitamins and minerals. This full-flavored, green-colored vegetable may be served in many ways. Cooked or raw, it may be used equally well at luncheon or at dinner.

Cabbage is easy to grow, keeps well and travels well. Air, water and heat are the thieves that rob water of some of its goodness so it should be stored as short a time as possible in a cool place

and cooked quickly to retain its maximum food value. When buying cabbage, always look for heads which are firm and heavy for their size. They should be green and fresh, properly trimmed and with no signs of worm injury or decay.

Cabbage is the basis for many nourishing dishes, especially those served by Canadians who have come from European countries. For example, there are those little stuffed cabbage rolls which so many like so much, to say nothing of that favorite German dish, sauerkraut. Then, of course, there is Jiggs' old standby, corned beef and cabbage.

As with most vegetables, there is a right and wrong way to cook cabbage. In years gone by when grandmama cooked cabbage it was no secret to the neighborhood, for the odor penetrated far and near. Unfortunately, grandmama did not realize that that same odor indicated that valuable nutrients were disappearing into thin air. Nowadays care is taken to cook cabbage quickly in a small amount of boiling salted water, in a covered saucepan, until just tender.

If cabbage is cooked beyond the point of being just tender, the leaves lose their delicate green color and the flavor tends to become bitter. Once the cabbage has been properly boiled, it may be seasoned with salt, pepper and a little butter or may be served with a cream sauce, a cheese sauce or with grated cheese sprinkled on top.

To many, cabbage is more satisfying raw than cooked. On its own merits cabbage may stand alone or may be mixed with other company, either meats or vegetables. Here are some suggestions from the home economists:

Cole slaw is one of the old favorites which many families serve often. Shredded cabbage and salad dressing are the basis of a cole slaw, but there are many simple variations. A little grated onion, diced celery or diced green or red pepper may be added to the cole slaw for extra flavor and color. Some diced, raw, unpeeled pepper and a few seedless raisins are other welcome additions to the crisp, shredded cabbage, while shredded green and red cabbage may be combined to make a cole slaw of rather unusual color. A special note of interest is added to the salad bowl if it is lined with several of the attractive crisp outer leaves of the red or green cabbage. A cole slaw may be easily turned into a vegetable salad by tossing in a few sliced radishes, chopped spinach, chopped cucumber or grated carrot.

The plentiful fruits and vegetables for July are raspberries, cherries, apricots (West), blueberries (East), melons, lettuce, green peas, beets, green beans and cabbage.

## hotel arrivals

(Prince Rupert)

J. M. Matthews, F. Morris, A. H. Elliott, A. E. Walters, Dr. and Mrs. A. K. Haywood, N. D. Dewar, A. C. Argue, T. McCaskell, G. W. Johnson, N. Morley, Vancouver; H. Barnett, Ontario; F. Howard, A. H. Elliott and L. B. Smith, New Westminster; Mr. and Mrs. F. W. Prowse and Mrs. Wood, Smithers; G. Adams, Edmonton; Mr. and Mrs. A. L. King, Nanaimo; T. G. Rutherford, Calgary; Miss E. Graham, Hamilton; Mr. and Mrs. Lucke and family, Sandspit; G. Titus, Prince George.

## JAPAN DEVELOPS

(Continued from page 1)

3. There is no fundamental conflict between Japan and China, but only between the U.S. and Russia. Therefore Japan should not involve herself.

4. There is little chance that the U.S. can win a third world war.

5. The Japanese should take a "generous" attitude toward the Communists, adopting the good parts of their program without actually becoming a Communist nation.

Tsuiji says his estimate of the East-West conflict is based on extensive material on Russia's economic and military strength gathered by Japan's army before the end of the Second World War.

One of his conclusions is that, because of the Soviet's planned decentralization of industry, "perhaps 50 atom bombs in Russian hands would be more destructive than 500 in American possession."

Tsuiji also believes any heavy industrial system built in Japan now would only be destroyed by American forces on their withdrawal to prevent those industries from falling into enemy hands.

"We should never be involved in (war between the U.S. and Russia) at any cost. Fortunately, MacArthur told us to become the Switzerland of the Far East. We should stick to this advice. However hard it may be, it will be much better than being involved in the catastrophe."

## CFPR RADIO DIAL

1240 Kilocycles

(Subject to Change)

### WEDNESDAY—P.M.

4:00—Stars of CBC Opera Co.  
4:15—Music by Goodman  
4:30—Favorite Stories  
4:45—Stock Quotations & Int.  
5:00—International Comty.  
5:10—Alberta Pipeline  
5:25—Canadian Open Golf Summary  
5:30—The Question Box  
5:45—Something in Harmony  
5:55—CBC News  
6:00—Supper Serenade  
6:15—Three Sons  
6:30—Musical Varieties  
7:00—CBC News  
7:15—CBC News Roundup  
7:30—Albert Praty  
8:00—The Bartered Bride  
9:20—The Rukalya of Omar Khayyan  
10:00—CBC News  
10:10—CBC News Round-up  
10:15—Let's Find Out  
10:30—Vocal Recital  
11:00—Weather Report  
—Fish Arrivals

11:00—Sign Off

THURSDAY—A.M.

7:00—Musical Clock  
8:00—CBC News  
8:10—Here's Bill Good  
8:15—Morning Song  
8:30—Morning Devotions  
8:45—Little Concert  
9:00—BEC News and Com'ty  
9:15—Music for Moderns  
9:30—Sunrise Serenade  
9:45—Your Music Appointment  
9:59—Time Signal  
10:00—Morning Visit  
10:15—Morning Melodies  
10:30—"This Week's Artist"  
10:45—Invitation to the Waltz  
11:00—Man and His Music  
11:15—Roundup Time  
11:30—Weather Report  
11:31—Message Period  
11:33—Recorded Interlude  
1:45—Scandinavian Melodies  
12:00—Mid-Day Melodies

— P.M. —

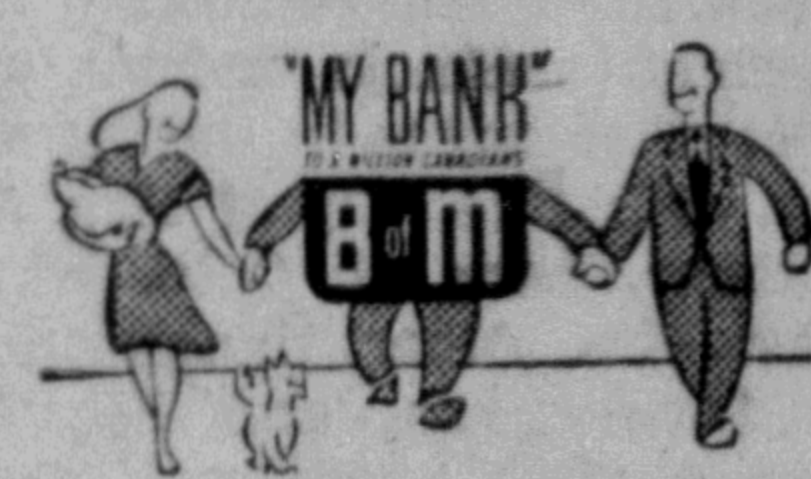
12:15—CBC News  
12:25—Program Resume  
12:30—B.C. Farm Broadcast  
12:55—Rec. Int.  
1:00—The Concert Hour  
2:00—Easy Listening  
2:30—Records at Random  
2:45—A Book I Like; Comty.

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Prince Rupert Daily News  
Wednesday, July 11, 1951

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